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STABLES—REGULATION OF, BY LOCAL BOARDS OF HEALTH—ACTS OF 1912, CHAPTER 486, APPROVED APRIL 13, 1912.

Chapter 102 of the Revised Laws is hereby amended by striking out section 69 and inserting in place thereof the following:

Sec. 69. No person shall erect, occupy, or use for a stable any building in a city or in a town having more than 5,000 inhabitants unless such use is licensed by the municipal board of health, and, in such case, only to the extent so licensed. The provisions of this section shall not prevent any such occupation and use which was authorized by law on the 4th day of May, in the year 1895, to the extent and by the person so authorized, but the board of health of such a city or town may make such regulations or orders relative to the drainage, ventilation, size, and character of stalls, bedding, number of animals, and the storage and handling of manure in any stable in their respective cities or towns as in their judgment the public health requires.

DRINKING WATER AND INDIVIDUAL DRINKING CUPS TO BE FURNISHED ON PASSENGER TRAINS—ACTS OF 1912, CHAPTER 581, APPROVED MAY 11, 1912.

Section 1 of chapter 491 of the Acts of 1911 is hereby amended by inserting, after the word "car," in the first line, the words "excepting private cars, sleeping cars, dining cars, parlor cars, and the smoking, buffet, and observation cars used in connection with the same"; by inserting after the word "passengers" in the sixth line the words "said cups shall be in a proper receptacle near the water tank and said receptacle shall be so placed as to be easily seen and shall be plainly marked as follows:

DRINKING CUPS
FOR USE
ONLY IN THIS CAR
FREE

such words to occupy a space not less than 2 inches wide by 3 inches long, and to be in clear black letters on a white background," and by striking out all after the word "act," in the tenth line, so as to read as follows:

SECTION 1. Every railroad car, excepting private cars, sleeping cars, dining cars, parlor cars, and the smoking, buffet, and observation cars used in connection with the same, while in use for the transportation of passengers, upon a train running 30 miles or more, shall be provided with a sufficient quantity of pure drinking water in such place or places in the car as will be convenient for the passengers, and with individual drinking cups which shall be accessible to the passengers. Said cups shall be in a proper receptacle near the water tank, and said receptacle shall be so placed as to be easily seen and shall be plainly marked as follows:

DRINKING CUPS
FOR USE
ONLY IN THIS CAR
FREE

such words to occupy a space not less than 2 inches wide by 3 inches long, and to be in clear black letters on a white background. No charge shall be made for the water or for the drinking cups. The water and cups supplied shall be subject to the supervision and approval of the State board of health; and the said board shall enforce the provisions of this act. ■

TUBERCULOSIS—A REPORT TO BE MADE RELATIVE TO DEFINITE POLICY FOR TREATMENT OF, IN THE COMMONWEALTH—ACTS OF 1912, CHAPTER 112, APPROVED MAY 21, 1912.

Resolved, That the State board of health and the trustees of hospitals for consumptives, acting as a joint board, shall consider and report in print to the general court, not later than January 1, 1913, a definite policy for the treatment of tuberculosis in the Commonwealth, with special reference to the unification of all health work under one central authority and the division of responsibility as between the Commonwealth and the community, giving due consideration to the relative needs of incipient and advanced cases of consumption and to the means now in use or authorized to meet the same, with any additional recommendations which may seem advisable.

The members of the said joint commission shall receive no extra compensation for their services.

MOSQUITOES—EXTERMINATION OF—ACTS OF 1912, CHAPTER 117, APPROVED MAY 24, 1912.

Resolved, That the State board of health is hereby authorized and directed to advise local boards of health throughout the Commonwealth as to the best methods of exterminating mosquitoes and to give practical demonstrations of such methods wherever the said board deems it advisable; and for this purpose there shall be allowed and paid from the treasury of the Commonwealth to the State board of health a sum not exceeding \$1,000.

COLD STORAGE OF CERTAIN FOOD PRODUCTS—REGULATION OF—ACTS OF 1912, CHAPTER 652, APPROVED MAY 27, 1912.

SECTION 1. The term "cold storage," as used in this act, shall be construed to mean the storage of articles of food at or below a temperature of 40° F. in cold-storage or refrigerating warehouses.

The term "cold storage or refrigerating warehouse," as used in this act, shall be construed to mean an establishment employing refrigerating machinery or ice for the purpose of refrigeration, or a place otherwise artificially cooled, in which articles of food are stored for 30 days or more at a temperature of 40° F. or below.

The term "article of food," as used in this act, shall be interpreted to include fresh meat, fresh-meat products, except in process of manufacture, fresh food fish, poultry, eggs, and butter.

SEC. 2. No person, firm, or corporation shall operate a cold-storage or refrigerating warehouse without a license issued by the State board of health. Any person, firm, or corporation desiring such a license may make written application to the board, stating the location of its plant or plants. On receipt of the application the board shall cause an examination to be made of the sanitary condition of any such plant, and if it is found to be in a sanitary condition and otherwise properly equipped for the business of cold storage, the board shall cause a license to be issued authorizing the applicant to operate a cold-storage or refrigerating warehouse for the period of one year. The license shall be issued upon payment by the applicant of a license fee of \$10 to the treasurer of the Commonwealth. In case any warehouse licensed under the provisions of this section or any part thereof shall be deemed by the State board of health to be conducted in an unsanitary manner, it shall be the duty of the board to close such warehouse or part thereof until it shall be put in sanitary condition, and the board shall have power also to suspend the license in case the required changes are not made within a reasonable time. Every such licensee shall furthermore submit a quarterly report to the State board of health on a printed form to be provided by the board. The report shall be filed on or before the 25th day of January, April, July, and October of each year, and it shall state the quantities of articles of food placed in cold storage during the three months preceding the first day of the said months, respectively, and also the quantities of butter and eggs held on the first day of the month in which the report is filed.

SEC. 3. No article of food intended for human consumption shall be placed in cold storage if deemed by the State board of health to be diseased, tainted, or otherwise unwholesome.

It shall be the duty of the State board of health to inspect and supervise all cold-storage or refrigerating warehouses in this Commonwealth and to make such inspection of the entry of articles of food therein as the board may deem necessary to secure proper enforcement of this act. The members of the board, or its duly authorized agents, inspectors or employees, shall be permitted access to such establishments and all parts thereof at all reasonable times for purposes of inspection and enforcement of the provisions of this act, or of any other provision of law relating to food products. The board may also appoint and designate such person or persons as it deems qualified to make the inspections herein required.

SEC. 4. All articles of food when deposited in cold storage shall be marked plainly with the date of receipt on the containers in which they are packed, or, if not packed in containers, on or in connection with the articles, except fish.

SEC. 5. No article of food shall be held in cold storage within this Commonwealth for a longer period than 12 calendar months, except with the consent of the State board of health as hereinafter provided. The State board of health may, upon application, grant permission to extend the period of storage beyond 12 months for a particular consignment of goods if the goods in question are found, upon examination, to be in proper condition for further storage at the end of 12 months. The length of